

SHARED STARTERS

SOLA AVOCADO TOAST 12

Sola Multigrain, Watermelon Radish, Micro Arugula, Everything Seasoning, Mexican Crema, Queso Fresco
Pairs well with Sauvignon Blanc, Mohua

MAPLE CANDIED SMOKED BACON 8

Four Pieces of Thick Cut Candied Bacon

BISCUITS & GRAVY 6

Two Buttermilk Biscuits, Country Sausage Gravy

BANANA FOSTER FRENCH TOAST 14

Caramelized Bananas, Berries, Sola Brioche Toast, Whipped Cream, Caramel Sauce
Pairs well with Moscato, Nine Vines

SOUPS

CUP 7 OR BOWL 11

SMOKED TOMATO SOUP

ROASTED POBLANO SOUP *GF*

SOUP OF THE DAY

FROM THE GARDEN 13

THE HOMESTEAD *GF*

Field Greens, Pears, Cranberries, Mint, Goat Cheese Crumbles, Strawberries, Carrots, Vinaigrette, Balsamic Glaze
Pairs well with Rose, Rose Gold

LOADED WEDGE

Bacon, Cheddar, Red Onions, Buttermilk Dressing, Balsamic Glaze, Chimichurri, Blue Cheese Crumbles, Baby Heirloom Tomatoes, Chives
Pairs well with Sauvignon Blanc, Mohua

ROASTED SHAVED BRUSSEL CAESAR

House Caesar Dressing, Parmesan Reggiano, Garlic & Herb Panko
Pairs well with Chardonnay, Quilt

MEXICAN COBB STACK

Romaine, Roasted Corn, Red Onions, Queso Fresco, Tomatoes, Avocado, Bacon, Cilantro-Lime Ranch, Chipotle Crema, Corn Tostada
Pairs well with Riesling, Hogue

ADD PROTEIN TO ANY SALAD

CHICKEN	9
SALMON	12
4OZ FILET TENDERLOIN	17
SAUTEED GARLIC & HERB SHRIMP	12
BRISKET	10
CRAB CAKE	12

BRUNCH MENU

ENTREES

EAST TEXAS BREAKFAST 13

Two Eggs Any Style, Link Sausage or Bacon, Yukon Potatoes, Toast
Pairs well with Manmosa Cocktail

SHRIMP & GRITS 24

Smoked Gouda & Fontina Cheese Grits, Five Large Shrimp, Garlic & Lemon Butter
Pairs well with Chardonnay, Cakebread Cellars

CHILAQUILES VERDES *GF*

House Made Chips, Salsa Verde, Queso Fresco, Crema, Cilantro, Two Pan Fried Eggs Over Easy
Pairs well with Riesling, Dr. Loosen

WITH CHICKEN 14

WITH BRISKET 18

CRAB CAKE BENEDICT 24

Maryland Style Crab Cakes, Two Pan Fried Eggs Over Easy, Chipotle Hollandaise, Spinach & Tomatoes, Breakfast Potatoes
Pairs well with Sparkling Rose, Bouvet Brut

BRAISED BRISKET BENEDICT 18

English Muffin, Two Pan Fried Eggs Over Easy, Pico de Gallo, Queso Fresco, Cilantro, Chipotle Hollandaise, Breakfast Potatoes
Pairs well with Sparkling Rose, Bouvet Brut

CHICKEN FRIED STEAK 20

Certified Angus Beef, Classic Country Gravy, Mashed Potatoes & Seasonal Vegetables
Pairs well with Cabernet Sauvignon, Bearflag

HOMESTYLE BUTTERMILK PANCAKES 12

Whipped Cream, Orange Zest, Granola & Blueberries
Pairs well with Moscato, Nine Vines

BRISKET TACOS *GF* 18

Guacamole, Salsa, Asadero Cheese, Poblanos, Onions, Corn Tortillas, Queso Fresco
Pairs well with Rose, Rose Gold

HOUSE MADE GRANOLA BOWL 11

Vanilla Greek Yogurt, Mixed Berries, Ginger Maple Syrup, Mint
Pairs well with White Blend, Caymus Conundrum

STEAK & EGGS *GF* 28

10oz Wagyu Skirt Steak, 2 Eggs Your Way, Salsa Verde Topped With Onions & Poblano Peppers, Breakfast Potatoes
Pairs well with Cabernet, Iron & Sand

CHICKEN TAMALES *GF* 15

Two Pan Fried Eggs Over Easy, Pico, Tomatillo, Mexican Crema, Sliced Avocado, Queso Fresco
Pairs well with Rose, Rose Gold

GROVE BURGER 20

8oz Burger Patty, Fried Onion Straws, Smoked Maple Cheddar Cheese, Chef's Everything Sauce, Arugula, Tomato, Brioche, Choice of Herb & Parmesan Fries or Sweet Potato Fries
Pairs well with Red Blend, Abstract

TURKEY SLIDERS 16

Two 4oz Turkey Patties, Blueberry Jam, Melted Brie, Arugula
Pairs well with Albarino, La Cana